

Menu Information: 790-6610  
 Office: 790-6600



## 2016 Lunch Menu

Vegetarian Option Available by prior arrangement with Chef  
 Please speak to the Chef before 10:00 am for  
 special dietary needs.

To Go Tickets Must Be Deposited At The Large Kitchen Window  
 Immediately After Purchase  
 Early Birds must be called in by 11:30 am

**LUNCH: 12:00 NOON**

**Members: \$5.00**

**Non Members: \$7.00**

**TICKETS SOLD**

**FIRST-COME, FIRST SERVED**

**NO REFUNDS, NO EXCHANGES**

**Frozen Meals When Available:**

M, T, Th, F- 9:30-10:30 am, 1-2 pm

M, T, Th & F – 3/ \$5 Regular

3/ \$6 Special

**All Ages Welcome!**



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	<b>1</b> Pan Seared Chicken w/Cream of Mushroom Sauce, Orzo, Carrots Vichy, Radish & Corn Salad, Bread & Dessert	<b>2</b> Teriyaki Pork Chops, Jasmine Rice, Vegetables, Cucumber Salad, Bread & Dessert	<b>3</b> Slow Roasted Beef Brisket, Steamed Chive Potatoes, Vegetables, Salad, Bread & Dessert	<b>4</b> Steamed Banana Leaf Wrapped Sole, Brown Rice, Baby Bok Choy, Hoisin Noodle Salad, Bread & Dessert
<b>7</b> Roasted Turkey w/Gravy, Dressing, Brussel Sprouts, Salad, Bread & Dessert	<b>8</b> Beef Stroganoff w/Egg Noodle, Vegetables, Mesclun Green Salad, Bread & Dessert	<b>9</b> Meatloaf w/Gravy, Mashed Yams, Collard Greens, Green Salad, Pretzel Roll & Dessert	<b>10</b> Pork Tacos w/Lime-Cabbage Slaw, Black Beans, Spanish Rice, Roasted Bell Peppers, Salad & Dessert	<b>11</b> <b>\$6 &amp; \$8</b> Clam & Shrimp Rissotto w/Basil Oil, Roasted Squash, Ceasar Salad, Garlic Bread & Dessert
<b>14</b> Beef Stew, Honey-Butter Cornbread, Arugula Salad & Dessert	<b>15</b> Chicken Marsala, Garlic Mashed Potatoes, Steamed Broccoli, Green Salad, Bread & Dessert	<b>16</b> Roasted Pork Loin, Apple Sauce, Bacon 7 Cheese Bread Pudding, Green Beans, Salad, Bread & Dessert	<b>17 St Patrick's Day \$6 &amp; \$8</b> Non-Alcoholic Beer, Corned Beef w/Honey Mustard Sauce, Steamed Potatoes, Braised Cabbage, Bread, Salad & Dessert	<b>18</b> Pan Seared Lemon-Pepper Tilapia, Penne Piccata, Salad, Garlic Bread & Dessert
<b>21</b> Roasted Rosemary Tri-Tip, Roasted Potatoes, Bacon Collard Greens, Salad, Bread & Dessert	<b>22</b> Eggplant & Tofu Yellow Curry w/Rice, Steamed Basmati Rice, Steamed Vegetables, Salad, Bread & Dessert	<b>23</b> <b>\$6 &amp; \$8</b> Honey-Mustard Salmon w/Israeli Couscous, Roasted Asparagus, Arcadean Salad, Pretzel Roll & Dessert	<b>24</b> Chicken Parmesan, Pomodoro Linguine, Sauteed Zucchini, Garlic Bread, Salad & Dessert	<b>25</b> Tomato Poached Pollack, Calrose Rice, Vegetables, Salad, Bread & Dessert
<b>28</b> <b>\$6 &amp; \$8</b> Braised Lamb Shanks, Couscous, Roasted Tomatoes & Bell Peppers, Jicama & Arugula Salad, Bread & Dessert	<b>29</b> Spaghetti w/Meatballs, Sugar Snap Peas, Garlic Bread, Salad & Dessert	<b>30</b> Chicken Tikka Masala, Basmati Rice, Vegetables, Yogurt Salad, Naan Bread & Dessert	<b>31</b> Pork in Tamarind Broth w/Calrose Rice, Chicken Lumpia, Bok Choy, Salad, Sticky Steamed Rice Cake	<b>Breakfast is served Monday - Friday 8 - 9:30 am</b> <b>Call to confirm</b> 

MENU SUBJECT TO CHANGE DUE TO AVAILABILITY OF FOODS. Please Note: If you take food home with you from the meal site, it is done at your own risk. Be sure to eat food or refrigerate it within 30 minutes of leaving the site. Reheat in a 350 degree oven until bubbly for 5 minutes. Discard any food left after 3 days.